



# FOOD WAREHOUSE INSPECTION REPORT

Establishment name: \_\_\_\_\_ Name of Licensee: \_\_\_\_\_  
Address: \_\_\_\_\_ License # \_\_\_\_\_ Type: \_\_\_\_\_  
Signature: \_\_\_\_\_ Title: \_\_\_\_\_  
Facility phone: \_\_\_\_\_ Date Inspected: \_\_\_\_\_ Sanitarian \_\_\_\_\_ CO/District: \_\_\_\_\_

The items circled below during the inspection identify the violations in operations or facilities which must be corrected by the next routine inspection or such shorter period of time as may be specified in writing by the regulatory authority.

STORAGE CONDITIONS		
1	Are incoming lots examined visually for damage or contamination prior to placement in storage	
2	Are food products stored off the floor and away from walls	
3	Does the firm routinely rotate stock	
4	Are items damaged while in storage immediately removed, including any resultant spillage	
5	Does firm maintain a morgue area for damaged and returned good, sufficiently separated from main storage area	
6	Morgue items disposed of in proper and timely manner to prevent a source of pest breeding and harborage	
7	Fertilizers, toxic chemicals, and other potential adulterants adequately separated from human food storage areas	
8	Are rodenticides and insecticides properly used and stored	
9	Are refrigerated storage coolers «45F) and freezers «OF) at proper temperature (38 F or below for hermetically sealed seafood)	
~Are cold storage units equipped with suitable thermometers, properly drained floors and cleanable walls, shelving, and attached equipment		
STORAGE CONDITIONS-SPECIFIC CONTAMINATION NOTED		
11	Was evidence of current insect, rodent, bird, etc., activity noted	
~Were lots of products susceptible to contamination (I.e. macaroni products, cereal, nuts, popcorn, beans, dried fruit poppy & sesame seeds, rice, cornmeal, etc .. ) examined and found free of contamination (List below)		
REPACKAGING OPERATIONS		
~Are packaging or splitting operations (if present) conducted under sanitary conditions adequate to protect the safety and quality of food?		
Does facility have appropriate (F-6) licensing for processed or repackaged food?		
14	Is appropriate bulk container labeling information carried over to retail package	
BUILDING AND GROUNDS		
15	Are outside premises free from spillage, trash, ponding, etc., which may attract or harbor rodents or other pests	
~ Is the building of suitable construction and generally in good physical repair -floors durable, smooth, easily cleanable, nonabsorbent where required (refrigerators, toilet rooms, spillage and drip areas)		
17	Are open windows screened and are loading doors kept closed when not in use	
18	Is interior lighting sufficient to allow adequate inspection and cleaning of premises	
19	Firm has scheduled cleaning and pest control program, including at least weekly inspections by qualified employees	
TRANSPORTATION PRACTICES		
20	Are food delivery vehicles clean and in good repair	
21	Are foodstuffs loaded in the same vehicle with toxic chemicals or other potential contaminants	
22	Vehicles delivering refrigerated and/or frozen foods equipped to maintain temperatures specified (Sect. 1, Item 9)	
TOILETS, DRESSING ROOMS, AND EMPLOYEES		
23	Toilets and dressing rooms in good repair, clean, properly ventilated, and adequately separated from storage areas	
24	Handwashing facilities clean, supplied with soap, hot water, and sanitary towels	
25	Is the facility water source/system safe, sanitary, sewage disposal approved	

Comments